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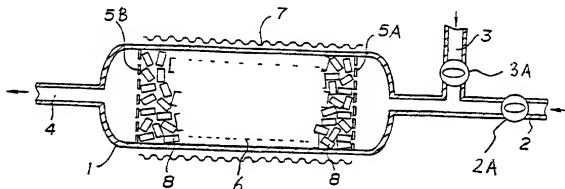
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(54) Title: METHOD FOR WASHING FOODSTUFF WITH ACTIVATED WATER



(57) Abstract: Disclosed is an efficient method for improving the quality and preservability of various kinds of vegetable-origin and animal-origin foodstuffs in a simple method. The method comprises preparing "activated" water by bringing ordinary water into contact with a hydrogen-absorbing alloy such as a palladium-silver alloy loaded with hydrogen and washing the foodstuff with the thus "activated" water.

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